

## **Egg Gravy Recipe**

### **Ingredients:**

Eggs – 6, boiled  
Coconut – 1/2, grated  
Tomato – 1  
Green Chillies – 2  
Cumin Seeds – 1/2 tsp  
Sugar – 1/2 tsp  
Ginger – 1/2 inch piece, peeled  
Coriander Leaves – handful  
Mint Leaves – handful  
Salt as per taste  
Oil as required



### **Method:**

- ❖ Grind the coconut, green chillies, ginger, mint leaves and coriander leaves together in a mixie to a smooth paste.
- ❖ Add sugar and salt.
- ❖ Mix well.
- ❖ Add the boiled eggs and keep aside for 5 minutes.
- ❖ Heat little oil in a pan.
- ❖ Add the cumin seeds and fry for 30 seconds.
- ❖ Add tomatoes and the egg mixture.
- ❖ Gently stir and simmer for 2 minutes.
- ❖ Serve as a side dish with naan or paratha.